



PREP: 20 min
COOK: 60 min
SERVES: 6-8

Classic Lemon Delicious

Nothing warms the soul like a classic winter pudding, this lemon delicious is zesty, warming and wonderful served with cream or ice cream.

Ingredients

50g butter, softened
1 cup (220g) caster sugar
2 tbsp lemon zest (approx 2 lemons)
4 large eggs, separated
1/3 cup (50g) self-raising flour, sifted
1 1/2 tps **Queen Natural Lemon Extract**
1 2/3 cups (410ml) milk
Pinch of cream of tartar

Method

STEP 1

Preheat oven to 170°C (fan forced). Using electric beaters, cream the butter with 1/2 cup of the sugar and the lemon zest. Beat in egg yolks until combined and then add flour, Lemon Extract and milk.

STEP 2

In a separate bowl, beat egg whites with cream of tartar until stiff, then beat in remaining 1/2 cup of sugar until the mixture is glossy. Gently into butter mixture and pour into oven proof dishes. Place dishes in a large, deep baking tray and half fill tray with water. Bake for 45-50 minutes until set and lightly browned. Serve immediately with cream or ice cream.

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